

WHAT IS CLAIMED IS:

1. A non-fried food product, obtainable by heating and dehydrating a food material in a concentrated aqueous trehalose solution.

2. The food product according to claim 1, wherein said food material is partially pre-dehydrated by soaking in an aqueous trehalose solution.

3. The food product according to claim 1, wherein said food material is a member selected from the group consisting of fruits, vegetables, seeds, meats, fishery products, seaweeds, and processed products thereof.

4. The food product according to claim 1, which retains stably the color tint inherent to said food material.

5. The food product according to claim 1, wherein said food material is swelled or deformed with respect to the original shape of said food material.

6. The food product according to claim 1, which is adhered and coated with crystalline trehalose dihydrate.

7. A non-fried and cooked food product simulating a fried food product in taste and mouth-feel, and which is obtained in the substantial absence of added lipids by providing a concentrated aqueous trehalose solution having a trehalose concentration of at least 50%, placing the food product in solid form in said concentrated aqueous trehalose

solution, and cooking said solid food product in said concentrated aqueous trehalose solution at a temperature of at least 70°C until said solid food product has become cooked and crispy.

8. The non-fried and cooked food product of claim 7 further having a coating thereon of crystalline trehalose dihydrate.

9. A concentrated trehalose aqueous solution adapted for the preparation of a non-fried and cooked food product simulating a fried food product in texture and mouth-feel, said concentrated trehalose aqueous solution containing at least 50% trehalose.

10. The concentrated trehalose aqueous solution of claim 9 which further contains one or more members selected from the group consisting of sugar alcohols, glycerine, and saccharides excluding trehalose in an amount of less than 40 w/w% with respect to trehalose, on a dry solid basis.